



CLASS XXXI.

IRON AND GENERAL HARDWARE.

SUB-CLASS A.—*Iron Manufactures.*

[ 5968 ]

ABBOTT, WILLIAM, 3 *Royal Terrace, Richmond, S.W.*—Perforated cages for birds, &c.

[ 5969 ]

ADAMS, WILLIAM S., & SON, 57 *Haymarket, 14 Norris Street, and 54 Whitcomb Street, Pall Mall East, S.W.*—Improved cooking apparatus for large kitchens.

The exhibitors are manufacturers of first-class kitchen fittings and cooking apparatus, and hold the appointment of ironmongers to the Queen, and also to the principal London clubs.

THEY EXHIBIT THE FOLLOWING :—

1. THE LONDON ROASTING RANGE, of new construction, with cast-iron chimney-piece ; the back and sides composed of fire lumps ; one-half of the fire may be used without the other ; the bars are so constructed as to admit of being removed at any time without displacing the brickwork, and allowance is made for their expansion. This range gives out great heat with a small consumption of fuel, being very narrow from back to front.
2. AN IMPROVED SMOKE JACK, with double action outside movement, constructed to roast both horizontally and vertically ; with a newly invented lever apparatus for throwing the several movements in and out of gear.
3. A HOT PLATE AND BROILING STOVE, for stewing and grilling, having a large pastry oven at end, with improved sliding doors running upon gun-metal wheels.

It has also a large hot closet under the oven, the whole being heated by one moderate fire at the broiling stove.

4. A STEAM BAIN-MARIE, and set of copper stewpans, soup-pots, &c. heated by steam, for keeping gravies, soups, sauces, &c. hot, without the slightest risk of their being burnt or spoilt.
5. A GAS STOVE for stewing, with newly invented burners, which produce a blue flame ; the gas being mixed with common air gives out great heat without smoke, and will not soil the cooking utensils placed over it.

An improved charcoal stove, formed of Stourbridge fire clay, in lieu of iron, as hitherto used, is placed behind the gas stove.

6. A LARGE HOT CLOSET, highly finished, with double-panelled door ; the shelves inside are made of wrought-iron, lap-welded by a new process, and will not crack, a fault to which the cast-iron shelves are always liable. They may be heated either by steam or hot water.

The above apparatus is suitable for a first-class kitchen, and is exhibited as a specimen of improved construction and superior workmanship.

[ 5970 ]

ADCOCK, RICHARD CASSWELL, 4 *Halkin Street West.*—Bolt for room or closet door, indicating engaged or disengaged.

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